

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	WATERFALL CAFÉ - GENERAL	16	0	Yes	<p>THERE WAS A DEGREE OF CONFUSION ON THE PART OF THE NEWER STAFF REGARDING THE POLICY TO FOLLOW ON TIME OR TEMPERATURE CONTROL OF BACTERIAL GROWTH IN POTENTIALLY HAZARDOUS FOODS ON THE BUFFET LINE. THERE WAS A GENERIC WRITTEN SAMPLE PLAN FOR HOT FOODS, BUT NO WRITTEN PLAN FOR COLD FOODS. A NEW PLAN FOR EACH SERVICE AREA WAS CREATED AND REVIEWED FOR CONTENT DURING THE INSPECTION. ENSURE THE PLANS ARE POSTED IN EACH AREA AND NEW STAFF ARE TRAINED ON THE TIME CONTROL PLANS.</p> <p>Corrective Action: This was addressed onboard with training and new plans were posted in all areas.</p>
2	WATERFALL CAFÉ - FRESH FRUIT BUFFET	15	0	Yes	<p>UNPEELED APPLES, ORANGES, BANANA, AND OTHER FRUIT REMAINING ON THE BUFFET LINE AFTER MORNING SERVICE WERE SAID TO BE REMOVED AND TAKEN DOWN TO THE PREPARATION ROOM WHERE THEY WOULD BE CLEANED PRIOR TO RETURN TO THE SERVICE LINE FOR LUNCH.</p> <p>Corrective Action: As per USPH recommendation, we have reduced the quantities brought to the buffet in order not to have to return fruits for washing but to discard the remaining.</p>
3	WATERFALL CAFÉ - GALLEY	21	0	No	<p>THE WINDOW WAS OUT OF THE SWING ENTRY DOOR FROM THE PORT BUFFET TO THE GALLEY, LEAVING EXPOSED INSULATION AND A DIFFICULT TO CLEAN GAP.</p> <p>Corrective Action: Will be installed by ship's personnel.</p>
4	WATERFALL CAFÉ- POT WASH	20	2	No	<p>TWO LARGE SKILLETS HAD SEVERE PEELING AND LOOSE NON-STICK MATERIAL WHICH COULD EASILY CONTAMINATE FOODS COOKED IN THOSE SKILLETS.</p> <p>Corrective Action: Those skillets were discarded and new procedures are in place to ensure this will not happen again.</p>
5	WATERFALL CAFÉ - POT WASH	26	3	Yes	<p>THE PREVIOUSLY CLEANED OMELETTE PAN WAS FOUND SOILED WITH GREASE RESIDUE ON THE CLEAN POT STORAGE SHELF.</p> <p>Corrective Action: The staff in the potwash have been trained more extensively and closer supervision is done in this area in order to avoid the same mistake.</p>
6	WATERFALL CAFÉ - POT WASH	20	2	No	<p>A FEW OF THE PREVIOUSLY CLEANED CUTTING BOARDS HAD HEAVILY CUT SURFACES, WHERE RAISED PLASTIC PARTICLES WERE PRESENT AND THE TEXTURE WAS ROUGH TO THE TOUCH. ONE SUCH BOARD WAS WARPED AND HAD NO FLAT SURFACES</p> <p>Corrective Action: The cutting boards have been replaced and a new training procedure established to avoid this mistake from being repeated.</p>
7	WATERFALL CAFÉ - POT WASH	22	0	No	<p>THE IN-USE, HOT WATER FINAL SANITIZING SINK HAD A WATER TEMPERATURE OF 200 °F.</p> <p>Corrective Action: The temperature has been corrected.</p>
8	WATERFALL CAFÉ - POT WASH	26	3	Yes	<p>ONE PREVIOUSLY CLEANED CUTTING BOARD WAS FOUND HEAVILY SOILED WITH FOOD RESIDUE ON THE CLEAN POT STORAGE SHELF.</p> <p>Corrective Action: The staff in the potwash have been trained more extensively and closer supervision is done in this area in order to avoid the same mistake.</p>
9	WATERFALL CAFÉ - DISHWASH	26	3	Yes	<p>A FEW PREVIOUSLY CLEANED BOWLS WERE FOUND SOILED WITH FOOD RESIDUE IN THE CLEAN STORAGE TROLLEY.</p> <p>Corrective Action: A more intensive training has been organized and better supervision is done in this area.</p>
10	WATERFALL CAFÉ - DISHWASH	22	0	No	<p>THE IN-USE GLASHWASH MACHINE HAD A FINAL, HOT WATER SANITIZING TEMPERATURE OF 190 °F AT THE DISH SURFACE, BUT THE MOUNTED THERMOMETER REGISTERED OVER 220 °F, WHICH IS AT LEAST 10 °F OUT OF CALIBRATION.</p> <p>Corrective Action: The final rinse temperature has been adjusted to the normal values.</p>

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11	WATERFALL CAFÉ - DISHWASH	22	0	No	<p>THE IN-USE CONVEYOR DISHWASH MACHINE HAD A FINAL, HOT WATER RINSE TEMPERATURE OF 200 °F, AND THE MOUNTED THERMOMETER REGISTERED OVER 220 °F.</p> <p><u>Corrective Action:</u> The final rinse temperature has been adjusted to the normal values.</p>
12	WATERFALL CAFÉ - GALLEY	33	1	No	<p>A FEW CRACKED OR BROKEN DECK TILES WERE NOTED IN VARIOUS AREAS OF THE GALLEY.</p> <p><u>Corrective Action:</u> Work is in progress to replace.</p>
13	WATERFALL CAFÉ GRILL - PANTRY	20	2	No	<p>A SOFT SEALANT APPLIED TO THE BACK PLATE OF THE MEAT SLICER BLADE WAS PEELING AWAY.</p> <p><u>Corrective Action:</u> The 3M sealant was removed as it was not necessary.</p>
14	WATERFALL CAFÉ GRILL	21	0	No	<p>THERE WERE OPEN HOLES IN THE DOOR FRAME TO THE PANTRY. THERE WAS ALSO GAPS ALONG THE DOOR FRAME ALONG WHERE THE LOCKING PINS ENTER. PLASTIC CAPS SHOULD BE INSTALLED ON THE DOOR FRAME HOLES AND INVERTED NIPPLE RECESS WHERE THE LOCKING PIN ENTERS.</p> <p><u>Corrective Action:</u> Work is in progress.</p>
15	WATERFALL CAFÉ GRILL	29	0	Yes	<p>THERE WAS NO HANDWASH STATION AT THE GRILL FRONT AND THE HANDWASH STATION IN THE PANTRY BEHIND REQUIRED PASSAGE THROUGH A NORMALLY CLOSED DOOR.</p> <p><u>Corrective Action:</u> The doors remain open during service time. Signs to indicate this have been placed.</p>
16	WATERFALL CAFÉ GRILL	33	1	No	<p>THE DECKHEAD OVER THE FRONT GRILL AREA WAS SOILED FROM THE OIL RESIDUE PRODUCED ALONG THE HOT SECTIONS OF THE FRONT COUNTER. IN ADDITION, THE EXHAUST VENT COVERS OVER THE FRONT COUNTER WERE SOILED WITH DUST</p> <p><u>Corrective Action:</u> This has been addressed onboard and a cleaning schedule has been developed.</p>
17	FUN FACTORY - CHILD CENTER	41	0	No	<p>THERE WAS NO SIGN POSTED IN THE CHILDREN'S TOILET ADVISING PROVIDERS TO WASH THEIR HANDS AND THE CHILDREN'S HANDS AFTER ASSISTING CHILDREN USE THE TOILET.</p> <p><u>Corrective Action:</u> Signs have now been posted, as per recommendation.</p>
18	FUN FACTORY - CHILDREN'S CENTER	41	0	No	<p>THE WRITTEN GUIDANCE ON SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES WAS WRITTEN BUT APPEARED TO BE INCOMPLETE. A COPY WAS COLLECTED FOR REVIEW AND A MORE COMPLETE SYMPTOM LIST WILL BE INCLUDED WITH THE FINAL INSPECTION REPORT.</p> <p><u>Corrective Action:</u> We await further recommendations.</p>
19	POTABLE WATER - DISTRIBUTION SYSTEM	06	0	No	<p>CHLORINE ANALYZER/RECORDER CHARTS WERE ONLY NOTED IF CALIBRATION TO THE SYSTEM WAS PERFORMED, BUT NOT WHEN DAILY CALIBRATION TESTS WERE CONDUCTED.</p> <p><u>Corrective Action:</u> Daily record added on the recorder charts for the potable water calibration.</p>
20	WHIRLPOOL SPAS	10	0	No	<p>THERE WAS NO RECORD OF DAILY CALIBRATION OR CALIBRATION TESTS MADE FOR THE WHIRLPOOL SPA HALOGEN ANALYZER/RECORDERS.</p> <p><u>Corrective Action:</u> Daily record added on the recorder charts for calibration and test.</p>

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21	COMMENT	*	0	No	THE MANAGEMENT AND RECORDKEEPING IN THE HOUSEKEEPING, PEST MANAGEMENT, POTABLE WATER, AND MEDICAL DEPARTMENTS WERE EXCELLENT TODAY. MANAGEMENT AND OPERATION OF THE BARS WAS ALSO VERY GOOD.
22	MAIN GALLEY-PORTSIDE WAREWASHER	26	3	Yes	THREE HEAVILY SOILED SOUP CUPS WERE STORED AS CLEAN. <u>Corrective Action:</u> The staff was informed about their mistake and it was explained to them how to avoid this being repeated. Training has been reinforced along with closer supervision.
23	MAIN GALLEY-PORTSIDE WAREWASH	37	0	No	CONDENSATION BUILDUP WAS NOTED ON THE DECKHEAD ABOVE THE DIRTY END OF THE WAREWASHER. <u>Corrective Action:</u> Procedures have been altered to avoid this condensation.
24	MAIN GALLEY-PORTSIDE WAREWASHER	22	0	No	A DATA PLATE WAS NOT PROVIDED DESCRIBING THE CONVEYOR SPEED OF THE MACHINE. <u>Corrective Action:</u> We have requested such from the Manufacturer.
25	MAIN GALLEY-FRYER PORTSIDE	26	3	Yes	THE FOOD CONTACT SURFACE OF THE FRYER WAS ENCRUSTED WITH GREASE DEPOSITS. <u>Corrective Action:</u> Deep fryers have been cleaned properly. The staff in charge have been shown how to properly clean a deep fryer. The follow up is being monitored by their supervisor.
26	MAIN GALLEY-PASTRY AREA	21	0	No	LOOSE SOFT SEALANT WAS PEELING AROUND THE CONTROL PANEL OF THE HOBART MIXER. <u>Corrective Action:</u> The soft sealant was removed as it was not necessary.
27	MAIN GALLEY-PORTSIDE DECKS	33	1	No	SOME OF THE DECK TILES WERE CRACKED AND BROKEN. <u>Corrective Action:</u> Work in progress.
28	CREW GALLEY	26	3	Yes	THE COILS ON TWO FRYERS WERE HEAVILY CORRODED. <u>Corrective Action:</u> Deep fryers have been cleaned properly. The staff in charge have been shown how to properly clean a deep fryer. The follow up is being monitored by their supervisor
29	CREW GALLEY - POTWASH	22	0	No	THE TEMPERATURE GAUGE ON THE POTWASH WAS UNREADABLE DUE TO HEAVY CONDENSATION BUILDUP. <u>Corrective Action:</u> A new temperature gauge has been installed.
30	PROVISIONS -POULTRY PANTRY	20	2	No	A CUTTING BOARD WAS HEAVILY SCRATCHED AND PITTED. <u>Corrective Action:</u> The cutting boards have been replaced and a new training procedure established to avoid this mistake from being repeated.

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31	PROVISIONS-BUFFET PANTRY	20	2	No	
A CUTTING BOARD WAS HEAVILY SCRATCHED AND PITTED.					
<u>Corrective Action:</u> The cutting boards have been replaced and a new training procedure established to avoid this mistake from being repeated.					

32	CORRECTIVE ACTION STATEMENT	*	0	No	
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.					
PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV					

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .